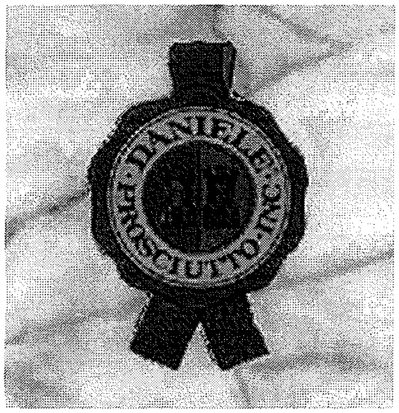
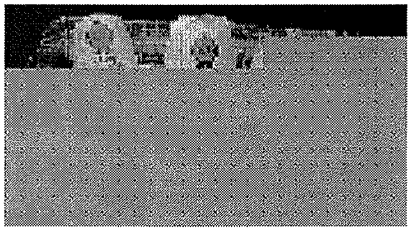
EXHIBIT 6



DANIELE INTERNATIONAL, INC.

PROSCIUTTO

Daniele begins its process of making prosciutto by selecting only the finest hams from the Midwest, with only one out of ten hams bought being chosen. Each Daniele Prosciutto is aged for nine to fifteen months. Its texture is always soft and tender, never chewey. The flavor is sweet, never salty; its color, a delicately light pink. And there are no chemical additives. At Daniele International, we believe in the process developed by the original farmers 900 years ago, with salt, pepper and time being the only added ingredients. And we are the only company in America to make prosciutto this way. For an occasion that demands the best, only authentic Italian-style Prosciutto will do - Daniele Proscuitto.



DANIELE MORTADELLA

The aroma, the flavor, and the wonderfully soft consistency of Daniele Mortadella put this delectable Italian specialty in a class of its own. A 500 year old recipe, Mortadella was first created by the monks of Bologna and Modena. They softened fresh uncooked pork for hours by hammering it in large porcelain bowls called "mortaios." Then they added a unique blend of fresh Italian spices and packed the mixture into all-natural casings for slow baking in wood-fired ovens. Daniele still uses this time-honored recipe today. We select only the finest meat and the freshest spices. We use tools and equiptment designed and created in Italy specifically for the production of Mortadella. And we bake each Mortadella slowly for a full day or more to ensure perfect flavor. Daniele Mortadella, with and without pistachio nuts, is a genuine taste of Italy today, and an equally genuine taste of Italy a half a millennium ago.

DANIELE LARGE DRY-CURED SALAME